

# DINNER

## BEFORE

**BREAD & BUTTER (FOR 2 PEOPLE)** 5,90  
CAFÉ DE PARIS BUTTER | SYLT SOURDOUGH  
ALPINE RYE BREAD

## MENU1

### RED PRAWN CARPACCIO

BUTTERMILK | CELERY | BLOOD ORANGE

### SPICY THAI SOUP\*\*

LEMONGRASS | SPRING ONION | SHIITAKE

### SCALLOP

ROSCOFF | SHISO | LIME

### IRISH FILLET OF BEEF

POTATO | PORCINI MUSHROOM | JUS

### APRICOT MOJITO

BERRIES | COCONUT | CHOCOLATE CRUNCH

3 COURSE MENU - 84,90 (WITHOUT THAI SOUP AND SCALLOP)

4 COURSE MENU - 99,90 (WITHOUT SCALLOP)

5 COURSE MENU - 124,90

## APPETIZERS

### SPICY THAI SOUP\*\*

LEMONGRASS | SPRING ONION | SHIITAKE

14,90

### BEEF TATARE

CUCUMBER | WASABI | TOPINAMBUR

24,90

### RED PRAWN CARPACCIO

BUTTERMILK | CELERY | BLOOD ORANGE

23,90

### CREAMY BURRATA\*

HEIRLOOM TOMATOES | POINTED CAPSICUM | FRISÉE

19,90

### TUNA CEVICHE

MANGO | CHILI | CORIANDER

22,90

### CHAR GRILLED ROMAINE LETTUCE\*

HARISSA | CHIMICHURRI | PARMESAN

19,90

## MENU2

### CHAR GRILLED ROMAINE LETTUCE\*

HARISSA | CHIMICHURRI | PARMESAN

### SPICY THAI SOUP\*\*

LEMONGRASS | SPRING ONION | SHIITAKE

### POM POM MUSHROOM

ROSCOFF | SHISO | LIME

### AUBERGINE\*

POTATO | PORCINI MUSHROOM | JUS

### GUANAJA CHOCOLATE\*\*

NASHI PEAR | HONEY | EARL GRAY

3 COURSE MENU - 64,90 (WITHOUT THAI SOUP AND POM POM)

4 COURSE MENU - 79,90 (WITHOUT POM POM)

5 COURSE MENU - 94,90

## INTERMEDIATE COURSE

### PACCHERI MASSI

WILD BOAR | POINTED CAPSICUM | CRANBERRY

23,90

### BOUILLABAISSE

PRAWN | VENUS MUSSEL | COD

26,90

### SCALLOP or POM POM MUSHROOM\*\*

ROSCOFF | SHISO | LIME

24,90 18,90

## MAIN COURSE

### TRUFFLE PASTA

TAGLIOLINI | TRUFFLE CREAM | AUTUMN TRUFFLE

34,90

### SADDLE OF VENISON

TWO KINDS OF CELERIAC | QUINCE | BLACKBERRY

49,90

### IRISH FILLET OF BEEF or AUBERGINE\*

POTATO | PORCINI MUSHROOM | JUS

49,90 29,90

### ATLANTIC COD or CAULIFLOWER\*

PARSNIP | SHIMEJI MUSHROOMS | TARRAGON

39,90 29,90

### YELLOWFIN TUNA

DASHI RISOTTO | EDAMAME | SUGAR SNAP PEAS

49,90

### GUINEA FOWL or HALLOUMI\*

BELUGA LENTILS | OKRA | LIME YOGHURT

34,90 25,90

### SMOKED TOFU\*\*

CABBAGE | AUBERGINE | POMEGRANATE

29,90

### WINE FLIGHT

3 COURSE 29,90

4 COURSE 37,90

5 COURSE 49,90

### NON-ALCOHOLIC PAIRING

3 COURSE 22,90

4 COURSE 29,90

5 COURSE 39,90

## WINE

THE WINE RECOMMENDATIONS CAN EITHER BE BOOKED WITH OUR MENUS OR ORDERED WITH THE À LA CARTE DISHES.

All prices in EURO incl. service and VAT. Tips not included.  
A list of additives is available on demand.

## DESSERT

### APRICOT MOJITO

BERRIES | COCONUT | CHOCOLATE CRUNCH

15,90

### GUANAJA CHOCOLATE\*\*

NASHI PEAR | HONEY | EARL GRAY

17,90

### ALMOND FINANCIER\*

SEA BUCKTHORN | DILL | CUMQUAT

15,90

WE SERVE FREE WIFI  
IN OUR RESTAURANT 

For smartphones and tablets only.  
Please no Laptops on the table.

\* VEGETARIAN

\*\* VEGAN

KUNSTMUSEUM STUTTGART